



KEW 2005 Top Flat Reserve Merlot

Description:

The intense colour of this wine hints at the intensity of flavours and aromas to follow. Rich, sweet aromas of Black Doris plum, chocolate, coffee and blackberry blossom initiates the enjoyment of this wine. The experience continues with opulent flavours of fruitcake, coffee and black berries, enveloped within a velvety palate.

Enjoy this wine with rich meat dishes, your favourite pasta or cheeses

Viticulture:

Individual parcels of fruit have been vinted separately, and the very best barrels of each parcel have been selected and blended to create the Top Flat Reserve Merlot. The most premium fruit from the KEW vineyard is hand harvested from the Top Flat, an elevated peninsula which provides optimal growing and ripening conditions for Merlot. Very small berries from this low vigour site develop concentrated flavour and aroma, which are fully expressed in the final wine.

Analyses at harvest, 28 April 05:

Brix: 23.2
pH: 3.45
TA: 4.8g/L

Winemaking:

This fruit was fermented with premium yeast and mixed gently during fermentation, to give full flavour expression and fine tannin structure. Once fermentation was complete, the wine was pressed and put to mature American barrels for malolactic fermentation and maturation.

No fining was required to enhance this wine.

Analyses at bottling:

pH: 3.43
TA: 6.5g/L
Alc: 13.5%
RS: less than 1g/L

Latest Awards:

3 Stars Winestate Magazine
Bronze Medal 2006 Bragato Wine Awards